

Starters

A la carte prices incl. taxes €

TOMTOES ITALIAN STYLE (Tomato gazpacho, tomato tartar, mozzarella, country ham, basil flavoured oil)	8,00
CUCUMBER SALAD (Cucumber, Roquefort foam, walnuts, chorizo)	8,00
SMALL BEEF TARTAR (CHAROLAIS BREED) « à la provençale» (Raw beef tartar, small tomato tartar, and its traditional condiments)	10,00
GOAT CHEESE CHEESECAKE With flavours of Amarena cherries and homemade dried duck breast	11,00
SALMON GRAVLAX WITH HERBS With its fresh vegetables	14,00
HOMEMADE MI-CUIT FOIE GRAS With its red wine onion jam	15,50
<hr/> <h2>Main Courses</h2> <hr/>	
DUCK LEG CONFIT *	16,00
DUCK BREAST *	20,00
GRILLED FILLET OF BEEF (FRENCH ORIGIN) *	23,50
FISH FILLET (DEPENDING ON ARRIVALS), SAFFRON SAUCE	18,00
SIDE DISHES OF YOUR CHOICE: Homemade French fries or spiced sweet potato mash or seasonal vegetables * With wine or pepper sauce,	
WILD SHRIMPS RISOTTO AND ITS ROASTED SCALLOPS	23,50
RISOTTO WITH CHIPS OF BLACK DIAMONDS (TRUFFLES) AND ITS DUCK BREAST WITH WINE SAUCE	25,00

DAILY MENU

incl. taxes €

ONLY AT LUNCHTIME FROM MONDAY TO FRIDAY EXCEPT ON PUBLIC HOLIDAYS

MAIN DISH	9,80
STARTER AND MAIN COURSE OR MAIN COURSE AND DESSERT *	11,80
STARTER, MAIN COURSE AND DESSERT*	13,80
* Extra 1/4 of red wine , white wine or rosé wine	1,50
Starter of the day or Duck Rillettes ***	
Dish of the day or Grilled piece of Beef , homemade French fries ***	
Cheese platter or Dessert of the day or one fruit or chocolate mousse or 2 scoops of ice cream	

CHILDREN'S MENU

(Under 10 years old)

ONE GLASS OF DRINK, MAIN COURSE AND DESSERT ORANGE JUICE , APPLE OR PINEAPPLE JUICE Or SYRUP OR DIABOLO (SYRUP AND LEMONADE) Or Coca Cola ***	10,50
SMALL PIECE OF BEEF Or BREADED CHICKEN FILLET Homemade French fries or seasonal vegetables or spiced sweet potato mash ***	
2 SCOOPS OF ICE CREAM Or CHOCOLATE MOUSSE	

THE LOCAL MENU

STARTER, MAIN COURSE AND DESSERT 24,00

DUCK SALAD Duck Rillettes, salad, homemade dried duck breast ***	
DUCK LEG CONFIT Homemade French fries, wine sauce ***	
WALNUT TARTLET, With vanilla ice cream Or 3 SCOOPS , FLAVOUR OF YOUR CHOICE	

Cheeses	
CHEESE PLATTER	incl. taxes 5,50
HONEYED ROCAMADOUR CHEESE	5,50
The Chef's Desserts	
HOMEMADE TRADITIONAL LOT PIE	7,00
Scoop of Old Plum brandy ice cream (Fine paste, apples, brandy)	
WALNUT TARTLET	7,00
With vanilla ice cream	
RASPBERRY AND COCONUT MERVEILLEUX	7,00
(Meringue, raspberry mousse, coconut ice cream)	
FRESH CHEESE TARTLET WITH SEASONAL FRUITS	7,00
THE CHEF'S ICED SNICKER	7,00
Shortbread, praline mousse, peanut ice cream, salted butter caramel	
CHOCOLATE MOUSSE	5,00
Gourmet Corner	
GOURMET COFFEE	8,00
GOURMET TEA	9,00
GOURMET BUBBLES	12,00
Artisan Sundaes	
1 SCOOP, FLAVOUR OF YOUR CHOICE,	3,00
2 SCOOPS, FLAVOUR OF YOUR CHOICE,	4,50
3 SCOOPS, FLAVOUR OF YOUR CHOICE,	6,00
SORBETS : raspberry, black currant, passion fruit, apple, mango, pear, lime	
ICE CREAMS : vanilla, chocolate, coffee, walnut, salted butter caramel, strawberry, coconut, violet, Old Plum brand	
Homemade whipped cream	0,50

Non Alcoholic sun-	
LIEGEOIS CHOCOLATE	incl. taxes 7,00
1 scoop of vanilla ice cream, 2 scoops of chocolate ice cream, chocolate coating, whipped cream)	
LIEGEOIS COFFEE	7,00
1 scoop of vanilla ice cream, 2 scoops of coffee ice cream, coffee, whipped cream	
WHITE LADY SUNDAE	7,00
3 scoops of vanilla ice cream, chocolate coating, whipped cream	
RED FRUITS	7,50
1 scoop of strawberry ice cream, 1 scoop of raspberry sorbet, 1 scoop of black currant sorbet, fresh fruits, strawberry coulis, whipped cream	
EXOTIC SUNDAE	7,50
1 scoop of mango sorbet, 1 scoop of passion fruit sorbet, 1 scoop of lime sorbet, mango coulis, whipped cream	
Alcoholic sundaes	
QUERCYNOIS SUNDAE	10,00
3 scoops of walnut ice cream, walnut brandy, whipped cream	
COLONEL	10,00
3 scoops of lemon sorbet, vodka	
THE IRISH SUNDAE	10,00
2 scoops of coffee ice cream, 1 scoop of vanilla ice cream, whisky, whipped cream	
VENUS	10,00
1 scoop of apple sorbet, 1 scoop of pear sorbet, 1 scoop of Old Plum brandy ice cream plum brandy, whipped cream	
Iced digestives	
ICED BRANDIES	7,50
Plum brandy and 1 scoop of Old Plum brandy ice cream Or Pear brandy and 1 scoop of pear sorbet	
ICED BAILEYS	6,50
Baileys and 1 scoop of coffee ice cream	

LA CARTE

Recommended Dish

incl. taxes €

DUCK BREAST ROSSINI WITH ITS TRUFFLE RISOTTO	30,00
Grilled duck breast, pan-fried foie gras escalope with wine sauce	

One-plate Meals

THE LOCAL PLATE	25,00
Salad, tomatoes, walnuts, homemade dried duck breast, homemade mi-cuit foie gras, honeyed rocamadour cheese, duck confit, homemade French fries	
THE EXPRESS PLATE, PIECE OF BEEF (FRENCH ORIGIN)	20,00
Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled piece of beef with wine sauce or pepper sauce, homemade French fries	
THE EXPRESS PLATE, FILLET OF BEEF (FRENCH ORIGIN)	26,00
Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled fillet of beef with wine sauce or pepper sauce, homemade French fries	
THE FARM PLATE	15,50
Salad, tomatoes, breaded chicken fillet, soft boiled egg, Parmesan cheese, croutons	
THE FRESH PLATE	23,00
Salad, tomatoes, salmon gravlax, wild shrimps, soft boiled egg, croutons, raw vegetables	
THE TARTAR PLATE	18,00
Raw beef tartar (charolais breed) with its traditional condiments, homemade French fries	
THE VEGETARIAN PLATE	16,00
Salad, raw vegetables, soft boiled egg, Parmesan cheese, croutons honeyed rocamadour cheese	
HOMEMADE FRENCH FRIES OR SALAD PLATE	3,00
Extra serving	